Miele

Anything else is a compromise

AT THE HEART OF YOUR HOME™ APPLIANCES BY MIELE

Winter 2010

miele.com
miele-sustainability.com

Your Personal Suite of Lifestyle-Enhancing Appliances

Without Compromise

There are only a few brands in the world that have sustained their vision, traditions and quality for more than a century. Fewer still that can claim consistent family ownership and international brand name integrity. And only one that is recognized for creating the world's most innovative appliances. Founded in 1899 with a single promise of *Immer Besser*, a German phrase meaning *Forever Better*, Miele has dynamically grown to become the world's largest family-owned and operated appliance company.

These cornerstones, or family traditions as we call them, are critical because collectively they define the very essence of our brand – a brand intently driven to deliver lifestyle-enhancing appliances. Tech-savvy appliances with built-in expertise. Intuitive appliances offering effortless operation. Time-saving appliances with advanced multi-tasking skills. Responsible appliances that respect your home, family and the environment we share, and refined appliances with designer appeal. Miele. Anything else is a compromise.

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Miele's Independence™ Series: Food and Wine Preservation Appliances

A Cool New Wave

Miele innovation and quality are inherently built into each Independence™ Series product – creating truly unique solutions to easily and safely maintain food and wine without sacrificing freshness, texture or body.

MasterCool™

One of the most revolutionary aspects of this appliance series is found in the user interface. With most cooling products, the user is expected to have an elevated knowledge of the adequate temperature and humidity levels needed to preserve and protect their diverse range of food items. In reality, most people are unfamiliar with how to properly set these levels given the ambiguity of user controls. With Miele's revolutionary technology, that's history. When Miele's MasterCool™ control system is activated, the user is greeted with a food-driven menu system that is easy to view, understand and adjust for each of its four independent cooling zones. This intuitive functionality helps to create and maintain the optimum conditions required for specific food categories so freshness is locked in. Now that's some cool, useful technology.

Eco-Friendly

Featuring high-performing, dual compressors, advanced insulation and precise temperature and defrost technology, Miele's entire Independence™ Series is Energy Star® qualified. In fact, Miele's 30" bottom mount refrigerators were rated number one by Energy Star® – proving they are 33% more efficient than current federal standards.

Left photo: Featured is the KF 1801 SF (30 inch) bottom mount fridge-freezer.

Everything in FullView™
Miele's FullView™ storage drawers are built from top-quality materials to ensure stability as they fully extend, providing an unobstructed view and easy access to contents. FullView™ is a built-in benefit found in all Independence™ Series appliances… refrigerators, freezers and wine storage units.

Kept SmartFresh™
SmartFresh™ drawers allow you to store and preserve food items perfectly at their individual temperature and humidity requirements. Using Miele's revolutionary MasterCool™ controls, simply select the drawer location and food item type from the menu system, and our signature electronics manage the rest. The Independence™ appliances will adjust and maintain the ideal conditions so your food items are kept SmartFresh™ and nutritious longer.

Then, There Was Light
Miele's bright ClearView™ lighting system illuminates every nook of interior cabinet space on each level to achieve maximum exposure of all contents. With this unique halogen-based lighting system cascading from the top and sides of the appliance, blind or dark spots are eliminated, making it easy to see and access virtually all food items. Even those items tucked in the rear of a fully stocked refrigerator, concealed by large catering platters or nestled in the storage drawers are in ClearView™.

Tailored Interior
Moving shelves and bins on the door and inside the appliance cabinet is simply a one-handed operation. Miele's convenient Drop and Lock™ system keeps each unit firmly aligned on its slide-rail framework so an easy 'tilt up and slide motion' is all it takes to move the unit higher or lower. Once the desired position is located, simply drop the piece and watch it automatically lock securely into place. Making room for today's groceries, large, small, bulky or otherwise, has never been easier!

A floating deli drawer in the refrigerator and unique divider system in the freezer compartment add to the overall flexibility of Miele's Independence™ Series. Both effortlessly glide across shelves or within bins to maximize storage efficiencies.

SuperCool™

Another high-performing feature on Miele's Independence™ refrigerators and freezers is the SuperCool™ setting. After stocking either compartment with a significant load of new groceries including bulky items like fresh poultry or large items like fruit and vegetable platters, engaging SuperCool™ will override the thermostat and begin cooling the cabinet to a reduced temperature… 35°F in the refrigerator and -22°F in the freezer. SuperCool™ will continue working to achieve these lowered temperatures for a period of 6 or 52 hours (for the refrigerator and freezer, respectively) until it reaches this exact degree or it is disengaged by you. The result... an accelerated cooling process designed to lock in freshness, taste and texture.

The Most Extreme Hinge

Miele products are known the world over for their robust construction. While the durability and reliability of each appliance encompasses multiple features working in tandem, a particular element of the Independence™ Series stands out as a VIP, Very Important Part. Miele's Stability-Hinge™ is that part. Fully loaded, with food items on the inside of the door and an elaborate, decorative custom panel on the outside, these hinges are capable of carrying a collective weight of over 200 pounds and are tested for over 200,000 door cycles... that's twice the industry standard! This stamina ensures the door will stay stable, secure and won't sag over time.

Fresh-tasting Cubes... and More

Ice maker and water/ice dispensing units deliver a truly refreshing drink thanks to Miele's dual compressor system. All Miele preservation appliances (not only select models) have a dedicated cooling system responsible for each interior compartment, guaranteeing the refrigerator and freezer – even if they are housed in a single product like a bottom-mount appliance – do not exchange air. This technology eliminates flavor transfer so the salmon stored in your refrigerator doesn't affect the quality of your ice cubes.

The Perfect Home for a Good Vintage
Abrupt, or even subtle, changes in storage temperatures can dramatically affect the quality of wine. Precise temperature control is therefore particularly important for long-term wine storage. Miele's MasterCool™ electronic controls ensure that temperature fluctuation will not occur.

Independent by Nature
Three unique cooling zones, each with independent controls, are available to store or temper champagne and wine at their ideal environmental condition. For instance, the bottom zone can be set to store wine between 45°F and 64°F then be moved up to a tempering zone and held at a prescribed temperature in preparation for the next occasion. White wine and champagne can be conveniently housed in the third zone, as they require much cooler temperatures.

Climate Control
Controlling the humidity level is also important for long-term storage so that corks are kept moist. If wine is kept too long in a room with low humidity, the corks will dry out and no longer seal the bottles effectively. Miele's dynamic cooling system ensures an even circulation of air and constant humidity so this problem is alleviated. Sophisticated technology working to guarantee a perfect bouquet.

Brilliant Radiance
Illumination of the Independence™ wine storage unit is part romance and part functionality. A unique LED system, that doesn't affect the interior temperature of the cabinet, allows you to tastefully display your treasured collection. When the door is opened, a more dramatic ClearView™ halogen-based lighting system is activated so you can view everything inside and select the perfect bottle fitting for the occasion.

Left photo: Featured as independent columns is the 60" combination F 1471 Vi (30 inch) freezer with built-in water and ice dispenser, and K 1801 Vi (30 inch) refrigerator.

RemoteVision™... Groundbreaking Technology Delivering Ultimate Peace of Mind

Miele UNIQUE
Miele Supervision 24/7

If a family member accidentally left the door ajar to your refrigerator, freezer or wine storage unit before leaving for a weekend getaway or if a critical cooling component was to malfunction without detection, the loss and inconvenience could be extensive, especially if you were storing a valued wine collection or a volume of high-quality meats and seafood.

RemoteVision™ continuously monitors appliances 24 hours a day, 7 days a week and reports any user faults or potential service problems to Miele's service center. A fault code will either trigger an automated email (offering a corrective strategy) or analysis by a Miele technician who, if need be, will schedule a service appointment. Miele is the first appliance producer in the world to offer this revolutionary service, saving you the inconvenience of a service call and reducing appliance downtime.

Upon activation, register your cooling appliance online at miele.com.

RemoteVision™... 21st century technology working hard to give you total satisfaction.

Top photo: Featured is the F 1411 Vi (18 inch) freezer and K 1801 Vi (30 inch) refrigerator.

Product Overview:
Cooling Appliances

		K 1811 Vi/SF	K 1801 Vi/SF	K 1911 Vi/SF	K 1901 Vi/SF	F 1411 Vi/SF	F 1811 Vi/SF	F 1801 Vi/SF	F 1911 Vi/SF	F 1901 Vi/SF	F 1471 Vi/SF	KF 1811 Vi/SF	KF 1801 Vi/SF	KF 1911 Vi/SF	KF 1901 Vi/SF	KWT 1611 Vi/SF	KWT 1601 Vi/SF
Appliance	Refrigerator	•	•	•	•												
	Freezer					•	•	•	•	•							
	Freezer with ice/water dispenser										•						
	Bottom-mount fridge-freezer combination											•	•	•	•		
	Wine storage															•	•
Design	Accepts custom panel (Vi model)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Available in stainless steel (SF model)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Left door hinge	•		•		•	•		•		•	•		•		•	
	Right door hinge		•		•			•		•			•		•		•
Features	MasterCool™ controls	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	ClearView™ lighting system	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Drop and Lock™ shelves	4	4	4	4	4	4	4	4	4	1	3	3	3	3		
	SmartFresh™ storage drawers	2	2	2	2	2	2	2	2	2	2	2	2	2	2		
	FullView™ extendable storage drawers	3	3	3	3	4	3	3	3	3	2	2	2	2	2	12	12
	SuperCool™ loading function	•	•	•	•	•	•	•	•	•	•	•	•	•	•		
	RemoteVision™ capable	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Dimensions	Width	30”	30”	36”	36”	18”	30”	30”	36”	36”	18”	30”	30”	36”	36”	24”	24”
	Height: 83 ½” x 85 ⅜”	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Depth: 24”	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

Miele MasterChef Collection

At the Heart of Your Kitchen™
In most kitchens, the oven takes center stage. Its location usually determines where many of the other kitchen appliances are installed... and in a kitchen with a Miele oven this is certainly the case.

Miele ovens are designed and engineered to perform at the highest possible standard. By that, we mean, bake beautifully, roast for succulent results, broil with searing heat and much, much more.

Progression
Miele was the first appliance company in the world to introduce touch-controlled appliances in 1978. Today, we remain a leader in the design and manufacture of microchip-controlled, intelligent appliances, as evidenced in our progressive MasterChef Collection. These Miele-made navigational electronics are called Navitronics™ and guarantee simple operation and intuitive use.

Culinary Know-How at Your Fingertips
If you could garner the combined knowledge of all the great chefs of the world into one comprehensive, yet easy-to-use reference tool, then you would have defined the essence of Miele's MasterChef cooking products. High-performance convection systems that eliminate flavor transfer so you can cook several dishes on multiple levels simultaneously. Cooking temperatures so precise that every cookie, every pastry and every filet is perfectly done. Unique programs that know exactly how long to sear, then roast at a lower temperature for succulent results. This is just a taste of the culinary know-how MasterChef puts at your fingertips.

So Easy to Use
Using the context-sensitive control panel on the front of the appliance, simply touch the On button… and you're on your way. The oven will deliver a menu of options that will guide you to the next steps until you've arrived at your desired program... which is typically only four steps away!

In addition to the many baking and broiling modes available, there is something else that makes the Miele MasterChef oven very unique. Imagine owning an automobile that with the touch of a button you could switch from manual to automatic transmission. On some drives, you may want the control of manual shift. On others, in the city, for example, you want the convenience of automatic.

The Miele MasterChef Collection gives you this choice. A light touch to the flush, interactive control pad engages Miele's proprietary MasterChef menus – an innovative program that works with gourmets of any expertise to effortlessly create outstanding meals. A wide array of cooking modes puts you in charge, allowing total flexibility over temperature and time. Similarly, if you say, "all I want is to roast a chicken," the MasterChef mode will take all the guesswork out. The controls guide you step-by-step to the perfect result... a total of four or five keystrokes away.

Right photo: Featured in Clean Touch Steel™ and with straight handles are the 60 cm DG 4082 steam oven, H 4682 B single oven and ESW 4082-14 plate and cup warmer, joined with the DA 409 wall ventilation hood and KM 391 gas cooktop in black glass.

Ovens That Cook in Many Different Ways

Perfect Results
Incredible results are achieved via a unique advanced European convection system. Even heat, created by this system, allows for up to five levels to be utilized simultaneously. Heated air, directionally channeled by the convection fan to all corners of the oven, ensures a constant movement of air over the food, thus producing perfect, even cooking results.

Surround Bake
For 'slow cooked' items like pot roast, fruitcake, souffle or pastry, the Surround Bake mode is an ideal solution. Utilizing top and bottom heating elements, Surround Bake creates an even distribution of heat from both above and below the individual item being cooked.

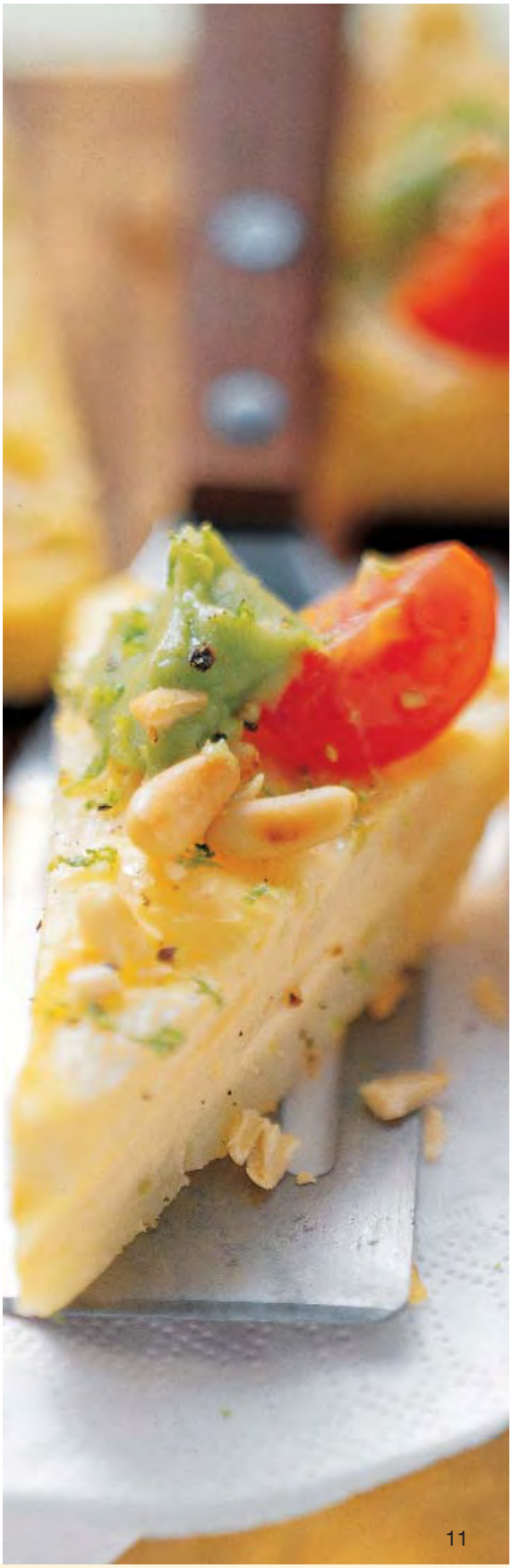
Intensive Bake
A combination of radiant heat from the bottom heating element and air movement via the convection fan is available by selecting the Intensive Bake mode. This baking mode is an optimal solution for baking pizza, quiches and cheesecakes and any food that needs a crisp base and moist top.

Sabbath Mode
Miele's MasterChef ovens are specially programmed to provide observant Jewish homes with delicious hot meals during the Sabbath and religious holidays. The Sabbath mode allows you to program your oven to stay on for up to 72 hours. Additionally, the oven will not activate until the food is placed inside, balancing Kosher cooking needs with energy consumption concerns. When set to the Sabbath mode, the display and lighting remain unchanged – another critical feature for religious observance.

Succulent Roasting
At Miele, we have turned roasting into a science. Using the Miele roast probe, you can determine the core temperature of the roast or let the MasterChef mode do it for you depending on the food item selected. For example, 145° F for medium beef, or 175° F for a perfect turkey. By using the AutoRoast™ or MasterChef modes, the guesswork is completely removed. The oven will automatically take the initial cavity temperature to a much higher level than you have set, searing the food, leaving all of the flavorful juices inside the roast. After, the oven temperature will gradually reduce to the desired cooking temperature and eventually count down the remaining time so you can estimate the preparation time of other food items to be served.

Indoor Grilling
Available on all our ovens is a two-zone broiler. These modes can be set for either small or large capacity broiling. In either setting, grilling is fast and food is cooked evenly each and every time – an ideal mode for preparing kebabs and chicken.

No Flavor Transfer
The advanced convection system in Miele ovens enables different food items to be cooked together – without flavor transfer. Yes, imagine fish on one level,with a dessert item on another. This is possible because Miele ovens recirculate air fifty times a minute over the heating element. By doing so, odors are incinerated!



Quality and Performance in Any Dimension

Oven Selection

Whether your kitchen is equipped with a MasterChef oven in 30 inch, mid-size 70 cm or the compact 60 cm, there are some aspects of your oven that will not differ.

To start, consider the quality of the product. At Miele, we say that the genius is in the details, and that is why you will find quality in every single product detail. From the way the door opens, to the feel and responsiveness of the controls, everything is important to us because we know that it is important to you. For this reason, Miele designs and makes the key components, including the electronics, ourself, avoiding the typical manufacturing process of outsourcing. And before the product leaves our factory, we test every oven, putting all functions of the product through their paces.

The result is the oven is built well, in order to perform to the highest possible standard. After all, behind fine cuisine you will find good ingredients, skill, imagination and precision equipment.

Miele MasterChef Collection
30 inch Single Ovens

Performance and Design in Harmony
Miele's 30 inch single oven is a welcome companion to any kitchen. With 17 cooking modes, including unique programs like AutoRoast™, Intensive Bake and the internationally renowned MasterChef food-driven menu system, creating culinary delights is as easy as a push of the button.

In addition to offering voluminous capacity, the 30 inch single oven is kind to your overall kitchen design. Available in black glass or stainless steel finish with four door handle options, the oven is quietly understated.

The Oven That Works in Every Kitchen Design
Though modest, the oven affords tremendous versatility both in baking and roasting, as well as installation. Miele's oven can be easily installed under the counter – typically with a cooktop above – or in a tall cabinet structure. Other Miele appliances can also be specified around the oven offering maximum convenience and a unique design element. You may elect to install a steam or speed oven, coffee system or lift door above the oven. Below, you may ponder a food-warming drawer to manage those busy dinner parties or to be prepared for the unplanned wait. The choice is yours.

Left photo: Featured in Clean Touch Steel™ is the H 4882 BP (30 inch) single oven with straight handle.

Right photo: Featured in black glass are the H 4882 BP (30 inch) single oven and ESW 4812 warming drawer. Both shown with the black classic door handle.

30 inch Double Wall Ovens

For the Busy Kitchen

Miele's 30 inch double oven offers maximum convenience and huge capacity for active kitchens. The oven is available in two finishes. In Clean Touch Steel™, one of the most popular, it is equipped with Miele's unique new straight door handle. This robust, yet unobtrusive handle meshes perfectly into virtually any kitchen décor and provides a progressive look to the appliance. The second available oven finish is black glass. With this model, the handle is of a sleek classic design, offering superb handling and a very distinct look to the oven.

Because we recognize the importance for many people to tailor the look of their appliances so they look perfect in their unique décor, Miele has made it easy to switch door handles and we offer several optional designs to select from.

Top photo: Featured, from top to bottom, is the square (DS 4043), Profi (DS 4040), classic (DS 4041) and straight (DS 4044) door handles.

Left photo: Featured in Clean Touch Steel™ is the H 4892 BP2 (30 inch) double oven with straight handle and DA 409 wall ventilation hood. The gas cooktop is model KM 391 in black glass finish.

60 cm and 70 cm Single Ovens

Just Your Size

No two kitchens are alike – some offer more cabinet space, while others more countertop space. Recognizing the need to accommodate a variety of space configurations, Miele offers ovens in widths of 70 cm and 60 cm, in addition to our 30 inch models. Whether you're looking for a large, mid-sized or compact oven, Miele's MasterChef Collection provides a high-performing option that will deliver the ultimate in ease of use and user flexibility. Universal to the full range is the underlying technology and masterful Navitronic™ controls. You may opt to customize the look, size or design of your oven, but the savory results will remain the same.

The 70 cm oven comes standard in Clean Touch Steel™. You can select between a black glass or Clean Touch Steel™ finish for the 60 cm model. All Miele ovens offer handle options, ensuring the perfect finishing touch to any kitchen… of any design.

Right photo: Featured in Clean Touch Steel™ and with straight handles are the H 4682 B (60 cm) single oven and ESW 4082-14 (60 cm) plate and cup warmer.

Speed Oven

Well Designed, Inside and Out
The oven has distinctive design features that match Miele's other appliances, so installing the speed oven on top, below or next to another Miele product is easy and creates a very uniform design in your kitchen.

On the inside, the oven door is made from a sealed piece of smooth glass, which can be easily cleaned with a single wipe. The door is also useful as a drop-down working surface on which to rest dishes and plates. The stainless steel oven interior is finished with a state-of-the-art PerfectClean™ surface that is easy to maintain.

Amazingly Easy to Use
With Miele's Navitronic™ controls, it is amazing just how easy it is to cook, reheat or defrost an endless range of different dishes in the speed oven. With the MasterChef menu, all you have to do is select the type of food, and, depending on the recipe, enter additional information such as the weight, quantity and finish you require. Selecting the cooking function, time and temperature is no longer necessary as this has all been done for you. Useful tips, such as the best shelf level to use, are also given on the display to make it even easier for you to get perfect results every time.

Fastest - Faster - Fast
Miele's state-of-the-art speed oven delivers ultimate flexibility by fusing two ovens into one. The microwave function, by itself, is ideal for defrosting, reheating and cooking a variety of food items or simply to use for popping corn. The oven, with its convection mode and browning elements, offers you all the functions you need for roasting and baking.

The great advantage of this oven is that you can cook exclusively via microwave and convection baking modes or select optional programs that automatically combine the two. This delivers the speed advantage of microwave technology, but ensures the succulent results offered by more conventional cooking methods.

Imagine the convenience of defrosting, cooking and crisping all in one space-saving, multi-functional appliance.

Top photo: Featured in Clean Touch Steel™ and equipped with straight door handles are the H 4082 BM (60 cm) speed oven (with EBA 5470 trim kit) and H 4782 BP (70 cm) single oven.

Product Overview: Convection Ovens

		H 4882 BP	H 4892 BP2	H 4682 B	H 4782 BP	H 4082 BM
Oven	30” width single	•				
	30” width double		•			
	70 cm (approx. 27”) width single				•	
	60 cm (approx. 24”) width single			•		•
Controls	Navitronic™ touch control pad	•	•	•	•	•
	Context-sensitive controls	•	•	•	•	•
Features	Multi-lingual LCD display	•	•	•	•	•
	Metric/English conversion	•	•	•	•	•
	Multi-tier operating modes	•	•	•	•	•
	Operating modes, including AutoRoast™	17	17	17	17	15
	Combination and individual convection / microwave programs					•
	1,000 watt microwave					•
	MasterChef functionality	•	•	•	•	•
	Food-driven menu system	•	•	•	•	•
	Favorites storage	•	•	•	•	•
	Minute-plus function					•
	Automatic temperature settings	•	•	•	•	•
	Electronic temperature control	•	•	•	•	•
	True European convection	•	•	•	•	•
	Residual heat cooking	•	•	•	•	•
	Time remaining calculation	•	•	•	•	•
	Two-zone infrared broiling	•	•	•	•	•
	Infrared broiling system					•
	PerfectClean™ enamel interior			•		•
	Clean enamel interior	•	•		•	
	Stainless steel interior					•
	FlexiClips	•	•	✔	✔	✔
	Self-cleaning oven	•	•		•	
	ThermoClean™ system	•	•		•	
	Halogen interior lights	2	4	2	2	1
	Dual timers with delay start function	•	•	•	•	•
Finishes	Clean Touch Steel™ with straight door handle	•	•	•	•	•
	Black glass with black classic door handle	•	•	•		•

✔ Optional accessory

Oven Accessories and Options

		H 4882 BP	H 4892 BP2	H 4682 B	H 4782 BP	H 4082 BM
Accessories Included	Wire racks	3	6	1	2	1
	Roasting pans	1	2	1	1	
	Glass tray					1
	Boiling Stick					1
	Double rotisserie	•	•			
	Cookie sheets			2		
	Roast probe	•	•	•	•	•
	Convection fan filter	•	•	•	•	
Optional Accessories	Profi door handle (DS 4040)	•	•	•	•	•
	Classic door handle (DS 4041)	•	•	•	•	•
	Square door handle (DS 4042)	•	•		•	
	Square door handle (DS 4043)			•		•
	Straight door handle (DS 4044)	•	•	•	•	•
	Single rotisserie (HGE 60)			•		
	Double rotisserie (HGE 70)				•	
Optional Trim Kits	70 cm (approx. 27”) niche (EBA 5470) available in stainless steel					•
	30” niche (EBA 5476) available in stainless steel					•
	30” niche (EBA 5477) available in black glass			•		

Steam Oven

A Miele Specialty

Cooking with steam has been a forte of Miele since we introduced the world's first built-in convection steam oven in 1999. Our steam ovens are ideal for those who enjoy eating healthy and for those who simply value speed, convenience and great-tasting results every time. Long considered a chef's secret cooking tool, the steam oven is the perfect partner to a Miele cooktop and convection oven. Whether you are cooking individual side dishes or a complete menu, there is virtually no limit to what can be cooked in a steam oven.

Variety, the Spice of Life

Vegetables are an important food group and critical for maintaining a healthy lifestyle, but only one of many categories of food that can be cooked in the steam oven. Miele's steam oven enables you to create entire, succulent meals using the power of injection steam. Salmon, shrimp and steamers. Poultry and rice. Beef cubes, complete stews and even meatballs. Top it off by creating a variety of fabulous desserts like bread pudding or cinnamon pears and apples. The possibilities are limited only by your imagination!

Regardless of your selection, the by-product of using Miele's steam oven is the delivery of flavorful, nutrient-packed delicacies for you and your family to enjoy. Once you purchase the oven, visit steamoven.com regularly to experiment with some of Miele's favorite recipes and share some of yours for others to enjoy as well!

Top photo: Featured in Clean Touch Steel™ is the DG 4082 steam oven.

Versatile, Simple to Install and Easy to Use

Miele's steam oven (model DG 4082) will enhance and expand your culinary repertoire with its unique, easy-to-use food-driven menu system powered by Miele's patented Navitronics™. Enjoy creating omelets, pasta dishes – even poultry and desserts that are truly delicious solely using the power of steam with the simple touch of the control pad. With more than 900 automatic programs for cooking, heating and defrosting stored in the memory, the choices are endless.

You command the system by selecting the type of food and providing additional information such as the weight, quantity and desired finish when prompted… the needs assessment conducted by this oven exceeds the service provided by the top waiter in your favorite restaurant!

With the numerous automatic programs you do not have to worry about the oven function, time or temperature settings. Reminders will appear in the display if you have to do something like turn the food or add sauces during the cooking process. In the Favorites menu, you can even store your own programs (controlling time and temperature) and name them as you see fit. With no special plumbing required, Miele's steam oven can be built-in virtually anywhere in your kitchen, thereby reducing countertop clutter and adding a unique look to your environment.

Miele Unique

While traditional steamers and pressure cookers generate steam slowly and raise the temperature gradually, Miele steam ovens are constructed with an external steam generator, which is located outside of the oven cavity. This arrangement has several distinct advantages. First, the oven's interior capacity is greater so you can cook several dishes simultaneously. The temperature is more accurately measured and can be kept at a constant level. When it is introduced, the steam surrounds the food from all sides. This immediate and intense exchange of heat ensures that food is heated rapidly and is sealed instantly to retain all the vitamins, color and flavor. Cooking times are also reduced so you and your family can eat faster and energy consumption can be kept to a minimum.

Product Overview:
Steam Oven

		DG 4082
Controls	Navitronic™ touch control pad	•
	Context-sensitive controls	•
Features	Multi-lingual LCD display	•
	Metric/English conversion	•
	Multi-tier operating modes	•
	MasterChef functionality	•
	Food-driven menu system	•
	Favorites storage	•
	Automatic temperature settings	•
	Electronic temperature control	•
	Time remaining calculation	•
	1.35 quart (1.3 liter) water reservoir	•
	60 cm (approx. 24”) width single	•
Accessories	Perforated stainless steel pans	2
	Solid stainless steel drip pan	1
	Stainless steel wire rack	1
Optional Accessories	Plate and cup warmer (EGW 2062)	•
	Plate and cup warmer (ESW 4082-14)	•
	System drawer (ESS 2062)	•
	Profi door handle (DS 4040)	•
	Classic door handle (DS 4041)	•
	Square door handle (DS 4043)	•
Optional Trim Kits	70 cm (approx. 27”) niche (EBA 5470) available in stainless steel	•
	30” niche (EBA 5476) available in stainless steel	•
	30” niche (EBA 5477) available in black glass	•
Finishes	Clean Touch Steel™ with straight door handle	•
	Black glass with black classic door handle	•

Left photo: Featured in Clean Touch Steel™ and with the optional square door handle is the DG 4082 (60 cm) steam oven and ESW 4082-14 plate and cup warmer.

Food-Warming Drawers

Perfecting the Wait

Timing is everything, especially when you are working to serve a fresh and delicious multi-course meal to impress your guests. All the food items that you have taken time and care to prepare must be staged well in order to preserve their original warm flavor and delicious taste. Miele's food-warming drawers are a superb solution – keeping food warm for hours, at the perfect temperature and moisture level, until you decide it's time to serve.

Several features distinguish Miele food-warming drawers. New for this series is the revolutionary Clean Touch Steel™ finish and touch controls that ensure effortless program selection. Other drawers take from 25 – 40 minutes to reach a 160° F setting, a small convection fan helps Miele's attain the same temperature level in under 10 minutes. Its open-sided design is ideal for large serving platters or dishes with gravy, allowing easy access without the danger of burning your hands or spilling. The moveable, integrated wire rack allows full use of the drawer's base, and it can operate continuously, or be set to a 4-hour timer, all with your choice of humidity control.

These unique products are available in multiple finishes, so installation under a Miele oven or in another location in the kitchen can be done inconspicuously by incorporating a custom panel or by creating a unique design in stainless steel or a black glass finish with four Miele handle options.

Left photo: Featured in Clean Touch Steel™ with straight door handle is the ESW 4812 warming drawer.

Plate and Cup Warming Drawers

Finishing Touches
Many food items and drinks, which should be served hot, quickly lose their characteristic flavor as they cool. Cold china is traditionally the culprit as it literally robs food and drink of its original heat, thereby stopping the aromas from unfolding and reducing the desired, unique flavor.

To serve and enjoy your food and hot beverages in their authentic form, Miele introduces the plate and cup warming drawer. Concealed below a coffee system or oven, these silent workers will bring your plates, cups, bowls and serving dishes quickly and evenly to the right temperature.

A unique convection, forced-air heating system instantly circulates warm or hot air through the drawer cavity. The wide temperature range can heat a complete table setting in less than 15 minutes allowing you plenty of time to socialize with your dinner guests. In addition, a new feature for this series is advanced touch controls, ensuring you the ultimate ease-of-use. Smooth, telescopic runners fully extend the drawer giving you a complete view and access to the interior. They are easy to load and unload given its open-sided construction, and the non-slip base ensures that your china will sit firmly in place.

The System Drawer
Crafted to nestle discreetly under the CVA 2662 coffee system and the DG 4082 steam oven, the system drawer is a great way to organize your Nespresso® capsules, hot plates and other necessities for creating unique hot beverages and appetizing healthy food for your family and friends to enjoy. The drawer opens easily using a push / pull mechanism and its clever, open-sided design allows you full access to the inside.

Bottom photo: Featured in Clean Touch Steel™ is the CVA 4062 coffee system and ESW 4082-14 plate and cup warmer with optional square handle.

Product Overview: Drawers

		ESW 4702 FB	ESW 4712	ESW 4722	ESW 4802 FB	ESW 4812	ESW 4822	ESW 4082-14	ESS 2062	EGW 2062
Drawers	Food warming drawer	•	•	•	•	•	•	•		
	Plate and cup warmer	•	•	•	•	•	•	•		•
	System drawer								•	
Features	Touch controls	•	•	•	•	•	•	•		
	Full-extension drawer	•	•	•	•	•	•	•	•	•
	Unique, open-sided design	•	•	•	•	•	•	•	•	•
	Push / pull easy opening system								•	•
	Revolutionary fan-assisted heating system	•	•	•	•	•	•	•		•
	Rapid heat-up	•	•	•	•	•	•	•		•
	Moisture and humidity control damper	•	•	•	•	•	•	•		
	Time Control, 4-hour timer	•	•	•	•	•	•	•		
	Continuous operation setting	•	•	•	•	•	•	•		•
	Temperature settings from 140° F to 200° F	•	•	•	•	•	•			
	Temperature settings from 104° F to 122° F							•		•
	Width: 60 cm (approx. 24”)							•	•	•
	Width: 70 cm (approx. 27”)	•	•	•						
	Width: 30”				•	•	•			
	Straight door handle (DS 4044)		•	•		•	•	•		•
	Movable half-rack insert	•	•	•	•	•	•			
	Anti-slip pad	•	•	•	•	•	•	•	•	•
Optional Accessories	Profi door handle (DS 4040)		•	•		•	•	•		
	Classic door handle (DS 4041)		•	•		•	•	•		
	Square door handle (DS 4042)		•	•		•	•			
	Square door handle (DS 4043)							•		
Finishes	Custom front panel, *not included**	•			•					
	Clean Touch Steel™		•			•		•	•	•
	Clean Touch Steel™ u-shaped design			•			•			
	Black glass with black classic door handle					•				

**Please consult miele.com and product specifications for exact dimensions*

Featured left to right in Clean Touch Steel™ and with optional square handle is the DG 4082 steam oven and CVA 4066 coffee system with ESW 4082-14 warming drawers.

Coffee Systems

An Unparalleled Coffee Experience… Right at Home

One cannot help but notice the popularity coffee drinking has gained over the past decade. This is a phenomenon the world over. Coffee has become a symbol in society and is somewhat of a centerpiece for gathering. For many people it is a great way to get together in cordial surroundings and enjoy each other's company or, for some, the perfect way to relax in a peaceful and familiar environment.

In 1999, Miele brought this atmosphere into homes throughout the seven continents, introducing the world's first built-in coffee system using whole beans and a unique brewing process. With countless satisfied customers, Miele introduced the world's first built-in capsule coffee system using the unique and flavorful blends of Nespresso® in 2003. Today, Miele continues its legacy as the category creator... and leader.

Regardless of your selection, each product is programmed to deliver a wide variety of perfectly brewed coffee, espresso and other fine beverages that are sure to please virtually everyone, from the coffee novice to the most jaded barista. The only question is… which model would you prefer?

An Epicurean's Passion… A Designer's Dream

If there is one thing almost every kitchen needs, it's more countertop space. Miele coffee systems fit neatly into your cabinetry, at a comfortable user height, thereby eliminating countertop clutter. Alternatively, custom, stainless steel housing units allow for convenient installation under upper cabinets or as a tabletop unit that can easily be transported throughout your home (applicable only to the CVA 2650 system).

Not requiring a fixed water supply connection or special electric wiring, the unit can easily be installed virtually anywhere within the design of your kitchen – above or next to other Miele appliances – or in your master bedroom suite, wet-bar, lanai or your favorite home entertainment area.

Available in black glass or stainless steel finish, these products integrate superbly into any décor, from the most traditional to ultra contemporary. This exposure offers you and your guests convenient, on-demand access to a variety of hot beverages.

Right photo: Featured in Clean Touch Steel™ is the CVA 4066 coffee system.
Far right photo: Featured in Clean Touch Steel™ is the CVA 4062 coffee system.

Whole Bean Coffee Systems

Flavorful Performance
Miele's whole bean coffee system (models CVA 4062 / 4066) brews delicious espresso, cappuccino, latté or regular coffee quickly and easily. Using whole coffee beans, the system grinds to your personal taste – delivering a truly tailored, flavorful beverage.

Innovative Technology
Miele's signature, easy-to-use navigational electronics, Navitronics™, guarantee effortless operation and flawless execution with the push of a button. The new Clean Touch Steel™ finish resists fingerprints, scratches and smudges, while being easier to maintain. The improved height-adjustable, dual espresso cup to a tall coffee mug. Also, it allows you to serve two beverages simultaneously or cut the preparation time of one in half!

Unique Frothing
Froth is considered to be the crowning touch of a cappuccino or a critical ingredient for a latté. Thanks to an integrated tank that keeps milk cold up to 12 hours, Miele's frothing system is easy-to-use and assures perfect results… in minutes. A simple selection is all it takes to make complex layered drinks such as latté macchiato.

Optimal Convenience
Available in a plumbed-in version, Miele's whole bean coffee system can be hooked up to a main water supply, eliminating the need to fill a water tank.

Our Gift to You
Upon registration of your product at miele.com, a complimentary illy® coffee gift package will be activated introducing you to one of the world's most premium blends.

Capsule Coffee Systems

The Best of Two Worlds
The Miele coffee system (models CVA 2650 / 2662) represents a unique combination of Miele's exacting engineering and the exclusive savoir faire of the Nespresso® coffee capsule; two international brands synonymous with expertise in their fields, working in tandem to produce the ultimate at-home coffee system.

Personalized by Design
The Miele CVA 2650 / 2662 system is the perfect solution for serving up a tailored beverage to engage even the most discriminating coffee drinker. An integrated capsule carousel holds 20 individual capsules enabling you to offer 5 different blends and patented Navitronic touch controls guarantee effortless operation.

The Art of Milk Frothing
Pssshhhing… the unmistakable sound of the steaming process in a coffee bar as the froth is being created for that perfect cup of cappuccino or latté. The essential ingredient in these, and other beverages, is a delicate and creamy froth that maintains its structure. The froth is the uncontested crowning glory of any coffee, and the Miele system is an expert in this field. Its unique cappuccinatore is an easy to use frothing cup that either delivers the froth directly into the cup or retains it, providing you the pleasure of placing it into the beverage.

With Our Compliments
When you purchase a capsule coffee system, our gift to you is a sampling of the twelve premium Nespresso® blends. This thirty-six capsule collection is packaged in a handsome case containing details about each exclusive blend. Nespresso® capsules are easily ordered direct via the Internet, phone or fax with delivery guaranteed within two business days!

Right photo: Featured is the CVA 2662 capsule coffee system.

Product Overview: Coffee Systems

		CAPSULE SYSTEM			WHOLE BEAN SYSTEM	
		CVA 2650	CVA 2650 ST	CVA 2662	CVA 4062	CVA 4066
Controls	Navitronic™			•	•	•
	Custom user profiles	4	4	10	10	10
	Programmable cup sizes	•	•	•	•	•
	Programmable languages	15	15	20	20	20
	Stand-by function	•	•	•	•	•
	Delay start / stop function	•	•	•	•	•
Features	Patented door hinged left / concealed handle	•	•	•	•	•
	Patented brewing unit	•	•	•	•	•
	Conical grinding system				•	•
	Removable capsule holder	•	•	•		
	Automatic prompt for water, milk and coffee bean refill				•	✔
	Automatic rinse and cleaning programs	•	•	•	•	•
	Water reservoir	1.6 qt	1.6 qt	1.6 qt	2.43 qt	Plumbed
	Integrated milk tank				•	•
	Water hardness setting	•	•	•	•	•
	LED lighting	•	•	•	•	•
	Dispensing spout	1	1	1	2	2
	Cappuccinatore jug	•	•	•		
	Safety lock	•	•	•	•	•
	Fault diagnosis	•	•	•	•	•
Finishes	Clean Touch Steel™	•	•	•	•	•
	Black	•				
Dimensions	Width	50 cm	50 cm	60 cm	60 cm	60 cm
	Height (approximate)	37 cm	37 cm	37 cm	46 cm	46 cm
	Depth (approximate)	32 cm	32 cm	32 cm	48 cm	54 cm
Accessories	2 espresso cups and saucers	•	•	•		
	2 cappuccino cups and saucers	•	•	•		
	Cleaning agent	•	•	•	•	•
	Stainless steel sitting housing unit *(CVSG 50)*	Optional	•			
	Stainless steel hanging housing unit *(CVUG 50)*	Optional				
	GCEO dishwasher insert	Optional	Optional	Optional		
	Cup warmer *(EGW 2062)*			Optional	Optional	Optional
	Plate and cup warmer *(ESW 4082-14)*			Optional	Optional	Optional
	System drawer *(ESS 2062)*			Optional	Optional	Optional
	Mobile coffee cart *(MES 45)*			Optional	Optional	Optional
Trim Kits	Trim kit for 30” niche (EBA 5476 MC)				Optional	Optional
	Trim kit for 70 cm (approx. 27”) niche (EBA 5470 MC)				Optional	Optional

✔ Water refill not applicable

Lift Doors

An Open and Shut Case of Pure Genius

The Miele decorative lift door is a unique, integrated solution to create a home for portable countertop appliances like toasters, microwaves, mixers or even a television set… keeping them tucked away neatly, but convenient enough to quickly access them. Simply lift the door to access the product you need.

This design piece is available in Clean Touch Steel™ with u-design to match other Miele oven products.

Left photo: Featured in Clean Touch Steel™ are the MLT 4801 lift door, H 4882 BP (30 inch) single oven and ESW 4822 warming drawer in u-design all with straight door handles.

Right photo: Featured in Clean Touch Steel™ and equipped with the straight handle are the MLT 4601 (60 cm) lift door and the H 4682 B (60 cm) single oven.

Product Overview:
Lift Doors

		MLT 4601	MLT 4701	MLT 4801
Features	Decorative lift door	•	•	•
	Easy open/close hydraulic hinges	•	•	•
	Conceals microwave/small appliance	•	•	•
	Width	60 cm (approx. 24”)	70 cm (approx. 27”)	30”
	Clean Touch Steel™ with straight door handle	•	•	•
Optional Accessories	Profi door handle (DS 4040)	•	•	•
	Classic door handle (DS 4041)	•	•	•
	Square door handle (DS 4042)		•	•
	Square door handle (DS 4043)	•		
For Use With	CVA 4062/4066/2662 coffee systems	•		
	H 4682 B convection oven	•		
	H 4782 B/BP convection oven		•	
	H 4882/4892 B/BP convection oven			•
	DG 4082 steam oven	•		
	H 4082 BM speed oven	•		

Gas Cooktops

Cook on a Higher Level
The responsiveness afforded by a Miele gas cooktop is only matched by the product's performance. Available in natural or LP gas connection, and equipped with a wide variety of burners to manage virtually any cooking task, units provide significant heat output.

The double inset and super burners are conveniently located in the front right and/or left of the cooktop, making wok stir-fry, pan sautéing or just big pot cooking practical and safe.

Finesse as Well
Cooking with gas is not always about the power; control is essential too. Operating at a low heat output is often as important as a high power setting, and all Miele units allow you to do that. Most of the cooktops will regulate as low as 620 BTUs. To minimize the heat further still, a Simmer Plate ensures excess heat is diverted away from the pan.

Peace of Mind
Sometimes, gas cooktops can go out when you don't want them to. Miele has solved this worry with its unique re-ignition system. This solution combines the speed and reliability of automatic re-ignition with the flexibility of thermo-couple protection. If a flame goes out for any reason, re-ignition is initiated.

Should the flame not re-light, the system shuts down the flow of gas, ensuring optimal safety. The cooktop is watching out for itself, giving you one less thing to worry about.

Top photo: Featured in stainless steel is the KM 3485 with linear grates.
Bottom photo: Featured in stainless steel is the KM 3474 with hexa grates.
Bottom right photos (left to right): Featured in stainless steel with linear grates is the KM 360, KM 3465 and the KM 391 in black glass.

Product Overview:
Gas Cooktops

		KM 360	KM 391	KM 3464 / KM 3465	KM 3474 / KM 3475	KM 3484 / KM 3485
Burners	Sealed burners	4	5	4	5	6
	Double-inset super burners					
	16,500 BTU output					1
	15,300 BTU output			1	2	1
	Super burners					
	15,300 BTU output		1			
	12,000 BTU output			1	1	2
	High-speed burners					
	10,200 BTU output	1				
	9,500 BTU output		1			
	9,000 BTU output			2	2	2
	Normal burner					
	6,000 BTU output	2	2			
	Auxiliary burner					
	5,000 BTU output		1			
	3,400 BTU output	1				
Controls	Center control panel	•	•		•	
	Side control panel			•		•
	Stainless steel knob controls	•	•	•	•	•
	Fast ignition system			•	•	•
	Ignition safety control	•	•	•	•	•
Grates	Hexa design		•	KM 3464	KM 3474	KM 3484
	Linear design	•		KM 3465	KM 3475	KM 3485
Finishes & Dimensions	Stainless steel	•		•	•	•
	Black glass with stainless steel frame		•			
	Width (approximate)	24”	36”	30”	36”	42”
Accessories	Wok ring		•	•	•	•
	Trivet		•			
	Simmer plate (KMSP 340)			Optional	Optional	Optional
	Griddle plate (KMGP 340)			Optional	Optional	Optional
	Circular design grate set (KMTT 5A/6A)				Optional	Optional

Induction Cooktops

Induction Heating
Miele's induction cooktops offer a distinctive, non-contact method of heating using magnetic fields to transfer energy directly to cookware. The induction element stays cool, while the target object heats up rapidly for extremely efficient cooking.

Like gas, induction is exceptionally easy and quick to control. The ability to precisely control the power makes induction perfect for all types of cooking. It is highly reactive and exceedingly safe. The cooking surface is cool in operation and only generates heat where the pan sits. As soon as the pan is removed, the flow of heat stops immediately.

Sensor Controls
Individual heat levels are easily selected by simply touching the sensor controls. As the electronic controls are located underneath the ceramic surface, the control area has a smooth, flat finish that is very easy to keep clean.

Booster Function
Designated zones are fitted with a booster function. When activated, the zone will operate on power setting nine for ten minutes. The different cooking zone sizes mean that the booster can be used for a variety of pan sizes and they ensure reduced heat-up times.

Programmable Functions
A number of standard settings on Miele's induction cooktops can be modified to meet your individual requirements. These include timer and power range settings, audible tones and safety lock operation.

Stop and Go Function
With the Stop and Go function the power level of all active zones is automatically reduced to a simmer. This allows you to leave the kitchen for brief periods. Once selected again all elements will resume.

Residual Heat Indicators
A symbol will appear in the display for each cooking zone to show whether it is still hot or not.

Timer
The timer can be used to select a time from 1-99 minutes for any of the zones or can be used as a kitchen timer. The zone switches off automatically at the end of the selected time duration, making cooking easy and safe.

Pan Size Recognition
A cooking zone will only heat up when a suitable magnetic metal pan is placed on it. The size of the pan is recognized, and heat is only generated where the pan is detected, saving energy and time. The zone will automatically switch off when the pan is removed and no more energy will be released, guaranteeing safe, easy operation.

Taking a Pan Off a Hot Zone
If a pan is removed from a zone that is switched on, or if an unsuitable pan is used, the power supply to the cooktop will automatically be switched off.

Auto Heat-up
The Auto Heat-up function gives an initial boost to the normal power output to bring the pan up to temperature rapidly. The heat then reduces automatically to the chosen output for continued cooking.

Protection Against Overheating
The induction zones and the cooktop switch off automatically if a zone overheats due to an empty pan being heated.

Peace of Mind
If something spills over into the control panel or you place something like a dish towel over the controls, the cooktop will switch itself off automatically, to prevent accidental burning.

Safety Switch Off

As an extra safety precaution the cooktop has pre-programmed maximum operating times which depend on the power level being used. The cooktop will switch itself off automatically if this duration is exceeded, when a pan is in place and the power setting has not been altered.

System / Safety Lock

Touching the lock symbol when the cooktop is in use acts as a safety lock, preventing any unwanted changes to settings. It can also be activated as a system lock when the cooktop is not in use to prevent children from operating it.

Special Offer

Miele has teamed with Belgium-based Demeyere to provide a very special offer for induction cooktop owners. Parallel to the uncompromising quality of Miele appliances, Demeyere has become, over the years, a worldwide reference for the production of culinary utensils in stainless steel. We are providing Demeyere's quality, induction-ready Atlantis five-piece cookware series at a tremendous $200 discount. (See photo above.) Please consult your Miele product specialist for full details.

		KM 5753	KM 5773
Features	Cooking zones	2	3
	Automatic pot size recognition	•	•
	Burners	4	5
	Boost function	•	•
	Auto heat-up function	•	•
	Timer function	•	•
	Automatic switch-off	•	•
	Stop and Go function	•	•
	Black Ceran® glass with stainless steel frame	•	•
	Width (approximate)	30"	36"
Controls	Center control panel with ComfortControl Plus	•	•
	Power levels with digital display	1-9	1-12

Left photo: Featured in Black Ceran® glass is the KM 5753 induction cooktop.
Right photo: Featured in Black Ceran® glass is the KM 5773 induction cooktop.

Electric Cooktops

Performance Plus
A common misconception is that you can't have top-class performance cooking if you have an electric cooktop. In designing the Miele electric cooktop series, we set out to change this perception forever.

High-speed ribbon burners create considerable heat fast, bringing pots of water to boil quickly. Similarly, simmering is designed into the product. The burners will cycle on and off to maintain a constant heat range.

Flexibility
A major advantage of the Miele Ceran® glass electric cooktop is the flexibility to adjust the size of the cooking zone. The 30 inch and 36 inch products feature two and three such variable burners. A burner that is used for a large pasta pot at one time during preparation can be scaled back to accommodate a delicate sauce pan in just a moment.

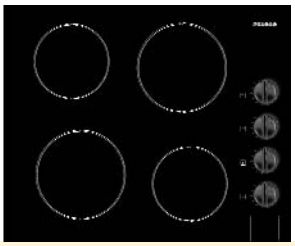
The Cleanup Convenience
The smooth surface of all of the electric cooktops makes cleanup extremely easy. The surface retains its gloss-like finish even after many years of use, as the tough glass material has a durability at odds with its sleek appearance.

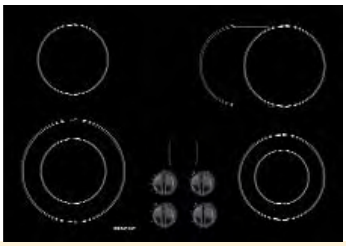
The Miele electric cooktop; we are confident that its many advantages will leave you convinced that you can have top-class performance and much more.

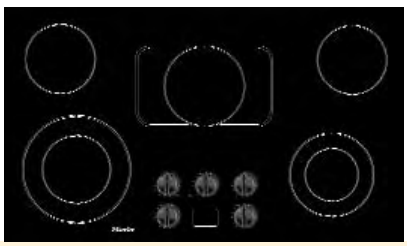
Top left photo: Featured is the KM 5676 electric cooktop.
Bottom left photo: Featured is the KM 5656 electric cooktop.
Right photo: Featured is the KM 452 electric cooktop.

Product Overview:
Electric Cooktops

		KM 421	KM 424	KM 427	KM 5656	KM 5676	KM 452
Burners	Heating Elements	4	4	5	4	5	6
	Cooking Zones	4	7	8	6	8	9
	Single zone of 7”	2			1		
	Single zone of $5^{3}/_{4}$”	2	1	2			2
	Single zone of $5^{1}/_{2}$”				1	2	
	Single zone of $7^{1}/_{16}$” that extends to $16^{1}/_{4}$” x $7^{1}/_{16}$”						2
	Variable zone of max. 9”			1			1
	Variable zone of max. $8^{1}/_{4}$”		1				1
	Variable zone of max. 7”		1	1			
	Variable zone of $5^{1}/_{2}$” or 9”					1	
	Variable zone of $5^{1}/_{2}$” or $8^{1}/_{2}$”				1		
	Variable zone of $4^{1}/_{2}$” or 7”					1	
	Oval zone of max. $6^{3}/_{4}$” x $10^{1}/_{2}$”		1				
	Oval zone of max. $6^{1}/_{2}$” x $10^{1}/_{2}$”				1		
	Rectangular zone of max. $6^{3}/_{4}$” x $10^{1}/_{2}$”			1			
	Rectangular zone of max. $6^{1}/_{2}$” x $11^{1}/_{2}$”					1	
Controls	Center control panel		•	•		•	•
	Side control panel	•					
	Front control panel				•		
	Black knob controls	•	•	•			
	Concealed infrared controls				•	•	•
Features	Residual heat indicators for all zones	•	•	•	•	•	•
	Timer, freely assignable for all cooking zones				•	•	
	High-impact Ceran® surface	•	•	•	•	•	•
	High-speed ribbon element design	•	•	•	•	•	•
	Black Ceran® glass with stainless steel frame	•	•	•	•	•	•
	Width (approximate)	24”	30”	36”	30”	36”	42”
	Stainless steel control knobs (accessory)	Optional	Optional	Optional			







Product specifications available online at miele.com

CombiSets™

The Ultimate Customized Cooking Surface

The innovative design of Miele's CombiSet™ range allows you to have the best of everything – gas, electric, induction, a deep fryer, even a Japanese tepan yaki unit – side by side. The modular design enables you to tailor surfaces that truly fit your cooking habits and desires. All modules are perfectly matched to one another in terms of their design and functional characteristics so you can mix and match to form your own personal cooking space.

Perpetual Innovation

Miele's CombiSet™ series features a stunning stainless design, with sleek steel knobs and an ergonomically inclined control panel. A slightly larger width dimension of 15" on various models offers room for large pots and skillets.

Large or Small

The flexibility of CombiSet™ cooking is not just defined by the type of surfaces that can be placed together, but also by the number. CombiSets™ are, for example, ideal for small apartments. As few as a single two-burner unit can make a single-person kitchen totally functional. Conversely, an expansive island setting lends itself nicely to the style, functionality and versatility of CombiSet™ cooking. Large or small, a Miele CombiSet™ selection can be tailor-made to fit any kitchen setting.

Left bottom photos: Featured left to right are the KM 421, KM 424 and KM 427 electric cooktops.

Top photo: Featured in is the CS 1112 E electric burner between two CS 1028 G wok burners.

Right photos (clockwise): Featured is the CS 1326 Y Tepan Yaki, CS 1122 E electric burner, CS 1112 E electric burner and CS 1411 F fryer.

Product Overview: CombiSet™

		CS 1112 E	CS 1122 E	CS 1411 F	CS 1012	CS 1011	CS 1028	CS 1326 Y	CS 1221 I	KM 411	CSWA 400	CSGP 400	CSAF 400
CombiSet™	Ceramic electric double burner	•	•										
	Electric boiler/fryer			•									
	Double gas burner				•								
	Wok gas burner					•	•						
	Tepan Yaki (contact griddle)							•					
	Induction burner								•				
	Electric barbecue									•			
	Scale										•		
	Cast iron griddle (for use with KM 411)											•	
	Pot rest												•
Burners	Variable zone of max. 7”	•											
	Variable zone max of 10 1/2”		•										
	Single zone of 5 3/4”	•	•										
	High speed burner: 10,230 BTU output				•								
	Normal burner: 5,460 BTU output				•								
	Normal burner: up to 20,470 BTU output					•							
	Normal burner: up to 27,300 BTU output						•						
Features	Width	12”	15”	12”	12”	12”	15”	15”	15”	12”	12”	12”	12”
	Residual heat indicator	•	•	•	•	•	•	•	•				
	Electric spark ignition				•	•	•						
	Oblique flamer pattern for even cooking				•	•	•						
	Cast iron grate				•	•	•			•			
	Stainless steel single knob control			•		•	•		•	•			
	Fryer lid and removable basket handle			•									
	Temperature control between 176°F - 392°F			•									
	Cold oil zone prevents oil penetration into foods			•									
	Oil / water safety drain valve			•									
	Up to 20 pound capacity										•		
	Pound/kilo display, self-calibrating										•		
	Cast iron construction											•	
	One side fluted, one side smooth											•	
	Rubber feet to prevent scratching											•	
Finishes	Black Ceran® glass with stainless steel frame	•	•						•				
	Stainless steel control panel with stainless steel frame	•	•	•	•	•	•	•	•				
	Black glass control panel with stainless steel frame									•			
	Black glass with stainless steel frame										•		•

Ventilation Hoods

Handcrafted Quality
At Miele, the genius is in the details and nowhere is this more evident than in the ventilation hood selection. After precision tools have cut the materials, experienced craftspeople go about hand-sculpting the finished product. The result is an unblemished, seamless finish that will grace any kitchen for years.

More Than Just Hot Air
The quality of Miele hoods, of course, goes beyond the exterior. Unique double-sided blowers provide excellent air extraction, optimizing a careful balance between air removal and energy efficiency. This dual-blower system also builds longevity right into the design.

Style in Many Shapes and Sizes
Miele ventilation hoods come in a variety of designs and can fit beautifully into both traditional and contemporary kitchen décor. Application solutions are offered via the decorative wall and island products. Built-in models can fit under an ornate canopy or position seamlessly in an overhead cabinet.

Decorative hoods come featured with halogen lighting, creating a unique kitchen ambience whether you are cooking or not. And for the ultimate in customization, several hoods can be chosen in any one of over two hundred different RAL colors.

Top photo: Featured in stainless steel is the DA 5321 D island ventilation hood and KM 3484 cooktop.

Built-in Ventilation Hoods

A Custom-Fit Solution

Miele's built-in ventilation hoods are a perfect solution to discreetly mount an extractor against a wall, into the upper cabinet. This option is perfect if space is at a premium or if the ventilation hood is not wanted as an overly ornamental piece in the kitchen.

Effective, convenient and attractive, Miele's built-in ventilation models fit neatly into a wall cabinet, flush and unobtrusive.

Canopy Ventilation Hoods

The Miele canopy under-mount ventilation hood is a subtle, yet powerful worker. Mounted in your choice of custom cabinetry, which can be as discreet or as dramatic as you elect, the Miele canopy hood allows for virtually silent extraction of cooking odors.

The unique joystick control switch is in a convenient position and allows you to control the integrated halogen lighting or toggle between four fan motor speeds. With a light touch of the finger or gentle movement of your backhand - which is very helpful when your hands are a bit dirty from cooking - the joystick is a perfect way to control your ventilation hood.

Top left photo: Featured in stainless steel is the DA 2280 canopy ventilation hood.

Top right photo: Featured, from top to bottom, are the DA 2210 canopy under-mount ventilation hood with unique joystick selection switch and DA 3160 built-in ventilation hood.

Product Overview:
Built-in Ventilation Hoods

		DA 3160	DA 3180	DA 3190	DA 2210	DA 2280
Features	Installation: wall cabinet	•	•	•		
	Installation: framed canopy				•	•
	Expandable fume deflector	•	•	•		
	Venting type: vented or recirculating	•	•	•	•	•
	Front-mounted controls	•	•	•		
	Joystick selector switch controls				•	•
	4 fan speeds	•	•	•	•	•
	Delayed shutdown for 5 or 15 minutes				•	•
	Automatic activation when fume deflector is expanded	•	•	•		
	Automatic shut-off of intensive level, programmable for 10 minutes	•	•	•		
	Integrated halogen lighting	•	•	•	•	•
	Dishwasher-safe metal filters	•	•	•		
	Dishwasher-safe stainless steel filters				•	•
	Programmable filter saturation timer				•	•
	Double-sided blower system	•	•	•		
	Four-point-sided, double motor blower system				•	
	Dual motor blower system					•
	Maximum CFM setting	625	625	625	850	425
	Width	60 cm approx. 24”	30”	90 cm approx. 36”	44”	32”
Optional Accessories	Charcoal filter (DKF 13)	•	•	•		
	Charcoal filter (DKF 15)				•	•
	Custom front panel installation kit (DML 300)	•	•	•		
	Recirculation kit (DUU 150)	•	•	•	•	•
Finishes	Stainless steel	•	•	•		
	Silver enamel with stainless steel controls				•	•

Island Ventilation Hoods

Decorative, Yet Powerful
Straight-edged or curved, the island hood collection is so diverse in its design, because we know it may well be a defining object in your kitchen.

And your design choices are not limited to the color of the hood. All hoods with RAL colors indicate your option to receive the hood in any one of up to 200 colors. Please ask your Miele product specialist for further details regarding this tailor-made option.

Left photo: Featured in stainless steel is the DA 424 V island ventilation hood.
Top photos: Featured, from top to bottom, are the DA 5341 D and DA 5000 D island ventilation hoods.

Product Overview:
Island Ventilation Hoods

		DA 220	DA 403*	DA 424 V	DA 5000 D	DA 5100 D	DA 5321 D	DA 5341 D
Features	Venting type:							
	Vented	•	•	•	•	•	•	•
	Recirculating		•					
	Front-mounted controls	•	•	•	•	•	•	2
	4 fan speeds	•	•	3	•	•	•	•
	Delayed shutdown for 5 or 15 minutes	•	•	•	•	•	•	•
	Automatic shut-off of intensive level, programmable for 10 minutes			•	•		•	•
	Integrated halogen lighting with dimmer function	•	•	•	•	•	•	•
	Indirect lighting				•			
	Dishwasher-safe metal filters	•	•	•		•		
	Dishwasher-safe stainless steel filters				•		•	•
	Programmable filter saturation timer	•	•	•	•	•	•	•
	Double-sided blower system	•	•	•	•	•	•	2
	Maximum CFM Setting	625	625	625	1250	625	625	1250
	Width: 90 cm (approx. 36”)							
	Width: 100 cm (approx. 39”)	•	•			•		
	Width: 110 cm (approx. 43”)				•			
	Width: 120 cm (approx. 48”)			•			•	
	Width: 180 cm (approx. 71”)							•
Optional Access.	Charcoal filter (DKF 12)		•					
	Recirculation kit (DUI 20)		•					
Finishes	Stainless steel	•	•		•	•	•	•
	RAL colors (over 200 options)		•				•	

**Height-adjustable upon installation.*

Bottom photos: Featured (left to right) in stainless steel are the DA 5100 D, DA 220 and DA 403 island ventilation hoods.

Wall Ventilation Hoods

Who Said Ventilation Hoods Can't be Stunning?

Miele's assortment of wall-mounted ventilation hoods offers a superb range of choices in virtually unlimited colors to fit any kitchen décor, from the ultra-modern to the most traditional.

Each ventilation hood has its own unique array of attributes that are assured to please you. Regardless of the model selected, Miele engineers, who we feel have found a perfect blend of technology and artwork, handcraft each ventilation hood at our factory in Germany. Powerful, yet quiet extraction motors, highly effective filtration – either in vented or recirculating – are housed in the finest raw materials, making Miele ventilation hoods durable for a lifetime of use.

Bottom photos: Featured clockwise in stainless steel are the DA 5190 W and DA 409 ventilation hoods and DA 5381 ventilation hood control panel.

Opposite page:
Bottom left photo: Featured in stainless steel is the DA 289 wall ventilation hood.
Bottom middle photo: Featured in stainless steel is the DA 249 wall ventilation hood.
Bottom right photo: Featured in stainless steel is the DA 5381 W wall ventilation hood.

Product Overview:
Wall Ventilation Hoods

		DA 249	DA 289	DA 408	DA 409	DA 5190 W	DA 5321 W	DA 5381 W	DA 5391 W
Features	Venting type:								
	Vented	•	•	•	•	•	•	•	•
	Recirculating	•		•	•	•	•	•	•
	Front-mounted controls	•	•	•	•	•	•	•	•
	4 fan speeds	•	•	•	•	•	•	•	•
	Automatic shutdown of intensive level, programmable for 10 minutes	•	•	•	•	•	•	•	•
	Delayed shutdown for 5 or 15 minutes	•	•	•	•	•	•	•	•
	Indirect lighting								
	Dishwasher-safe metal filters	•	•	•	•	•			
	Dishwasher-safe stainless steel filters						•	•	•
	Programmable filter saturation timer	•	•	•	•	•	•	•	•
	Double-sided blower system	•	•	•	•	•	•	•	•
	Maximum CFM Setting: 625 CFM	•	•	•	•	•	•	•	•
	Width: 30”			•				•	
	Width: 90 cm (approx. 36”)	•	•		•	•			•
	Width: 120 cm (approx. 48”)						•		
Optional Accessories	Charcoal filter (DKF 9)	•							
	Charcoal filter (DKF 12)			•	•	•			
	Charcoal filter (DKF 12-1)						•	•	•
	Recirculation kit (DUW 10)	•							
	Recirculation kit (DUW 20)			•	•	•	•	•	•
Chimney Extension Kits	DATK 249-2-610	•							
	DATK 1-760					•	•	•	•
	DATK 249-2-860	•							
	DATK 2-1000					•	•	•	•
	DATK 289-760		•						
	DATK 289-1080		•						
	DATK 39x/40x-770			•	•				
	DATK 39x/40x-1000			•	•				
Finishes	Stainless steel	•	•	•	•	•	•	•	•
	RAL colors (over 200 options)	•		•	•		•	•	•

Miele

Anything else is a compromise

Without Compromise

The perfect complement to our complete collection of cooking and cooling appliances is Miele's award-winning dishwashers – delivering flawless results while integrating beautifully with any kitchen décor. Sparkling china and spotless champagne flutes are gently, yet quietly, cared for thanks to an over 80 year commitment to innovation and quality craftsmanship.

Miele… your personal suite of lifestyle-enhancing appliances.

Miele, Inc.
9 Independence Way
Princeton, NJ 08540
✆ 800.843.7231
✉ moreinfo@mieleusa.com
miele.com
miele-sustainability.com

Beverly Hills 310.855.9470
Boca Raton 800.220.1744 x 5752
Boston 781.431.2225
Chicago 800.843.7231 x 4838
Dallas 800.843.7231 x 5137
New York City 800.843.7231 x 1200
Princeton 800.843.7231
San Francisco 415.431.8682
Scottsdale 480.443.0045
Seattle 206.574.0770

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